

The Farmington Times

Women's Department

HELPFUL HINTS ON FASHIONS AND HOUSEHOLD SUBJECTS



Fields enchanted, and woods a' dream,
Ermine crested, royal and still.
Hushed in silver peace each stream,
Tall and proud each ivoried hill.

Hush! Like some late bird that lingers,
Strange wild voices come and go.
As the wind, with fairy fingers,
Harps the wild dance of the snow.

MORE GOOD THINGS

Put one cupful of raisins through the meat grinder, and then cook in a quart of chicken stock for twenty minutes. Thicken with six tablespoonfuls of flour, blended to a paste with one-fourth of a cupful of butter; season with one teaspoonful of salt, a few dashes of pepper. Add one pint of this cream mixed with the beaten yolk of an egg. Stir until heated through, and serve with a garnish of the stiffly beaten white, flavored with two teaspoonfuls of lemon juice.

Imitation Pates de Foie Gras.—Roll in separate sauce pans a calf's tongue and a calf's liver and let stand for a day in the refrigerator so that both will be cold and firm. Pare and cut up the tongue into small triangular pieces that will look like the truffles in pates. Put the liver through a food chopper, using the finest knife and repeating the process. Into a large mixing bowl add the chopped liver and one-fourth its volume in melted or softened butter, working the two together until smooth. Now add to the liver paste one tablespoonful of strained onion juice, one teaspoonful each of made mustard and Worcestershire sauce, one-fourth of a teaspoonful each of ground cloves and cayenne pepper, one-half of a nutmeg grated, and salt to taste. Butter the inside of jars or glasses and pack the paste as firmly as possible, mixing the bits of calf's tongue with it. Cover with melted butter and put on the covers when the butter is hard. Set in the refrigerator and the mixture will keep for weeks.

Waffles.—Beat one egg, add two cupfuls of sour milk, three-fourths of a teaspoonful of soda, one and one-half teaspoonfuls of baking powder, two tablespoonfuls of sugar and about three and a half cupfuls of flour. The batter must not be too thick. Have the iron quite hot before greasing both sides. Do not look at the waffle until it has time to be cooked. Do not serve hot syrup with hot waffles as it makes the crispest waffle soggy.

An angel, robed in spotless white,
Came to me once and bade me,
"Write."
"What shall I write?" I, wondering,
asked.
"Look in my heart, and tell, un-
masked,
The greatest truth thou seest there."
I looked, and straight this thing I laid
bare:
The shadow of a sorrow great;
A grievous wrong, forgotten hate;
A golden rod each one above,
This rod, the magic wand of love.
—Harriet d'Autremont.

WHAT SHALL WE EAT?

This is season of the year when every member of the family will enjoy an English Plum Pudding.—Soak one-half pound of stale bread crumbs in scalded milk, using one cupful. When cool add one-fourth of a pound of brown sugar, the well-beaten yolks of five eggs. Dredge lightly with flour, add one-half pound of raisins, one-fourth pound each of currants and candied cherries finely cut, two ounces of citron cut in thin shreds. Add one-half pound of suet finely chopped and creamed, one-half of a grated nutmeg, one and one-half teaspoonfuls of mace, the same of salt, one-third of a cupful of orange juice; mix well and fold in the stiffly beaten whites of the eggs. Turn into a buttered tube mold and steam six to eight hours. Serve with:

Steamed Brown Betty.—Mix two cupfuls of brown bread crumbs with two cupfuls of chopped apple, add two-thirds of a cupful of brown sugar, one cupful of seeded raisins mixed with two tablespoonfuls of flour and one-half teaspoonful of salt; add one cupful of milk to which one beaten egg has been added and beat thoroughly. Steam in buttered molds two hours. Serve with lemon or vanilla sauce.

Angel Food Pudding.—Bake an angel food in a large sheet. When cool cut in rounds or oblongs, dip in melted fondant and cool until firm. Serve with any bright-colored sauce such as strawberry or raspberry sauce. This may be made of the crushed fresh fruit or canned juice, thickened after straining from the seeds.

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Signs of Modes for the Season

Frocks this spring will have fullness. They will have a little added length, but not an accentuated amount, as asserts a fashion writer in the New York Times. There will be sleeves as decorative as any part of a pageant and drapings in every style allied with fabrics to defy the imagination. The pure essence of smartness will be there, while the actual spring creations, in their newest American and Parisian interpretations, await release to the public.

Length of skirts seems to be a fairly well-disputed point. Fashion people insist loudly that skirts shall be long. The fashion people and the fashion models wear long skirts, but the American women are doing nothing of the sort. Perhaps they will come around with a wild rush to dress as they are bidden, but as yet they have shown no disposition in that direction. Their only feeling for longer skirts is when



Rosettes of Fluted and Fringed Ribbon Trimming a Gown of Silk Crepe.

they wear loosely hanging panels which bob about so saucily in the breeze that one can scarcely distinguish whether they are long or not.

Still, the fact remains that the newer spring models making their appearance have somewhat longer skirts, though not nearly so long as might have been suspected.

We have the loose, short coat for spring. This is something entirely new, for it has sleeves that often are made kimono-fashion. The French have adopted this style, and we are following, even though we are prone to consider the suit as something which must have tightly-fitted sleeves with armholes that are as defined and stitched and shaped as any tailored man's garment—and sometimes more so. The little, loose coat will be one of the spring features, and while sometimes it will have a skirt to match, more often it will be combined with a skirt of some other material and some contrasting color. The coat will be patterned or striped and the skirt will be plain, or the combination will be reversed, while the coat will be plain.

With or Without Wraps. Street dresses for spring—those that can be worn with or without wraps to cover them—are perhaps the most interesting of all the new dresses. They really form the foundation-note for many costume suits, as they are called, for it is a simple matter to select a wrap or a top coat that carries out the scheme of the dress, once the costume has been given some distinction of design. Long models show

KASHA CLOTH IS VERY POPULAR

For all the dresses which used to feature serge, kasha cloth is now used, for it is only a refined and beautified serge, with all the surface of a wool velours and all of the foundation weave of a serge, to give it firmness and solidity of texture.

Then silks have taken a very strong place in the designing and making of clothes for the street which are always the first dresses to be considered for spring. Silks have such strength of texture that they serve excellently for all sorts of frocks for which woolen materials have usually been employed.

It takes a long while to turn the mind in the direction of accepting silk as a material for street dresses—especially if one expects them to amount to anything after they have been given any amount of wear. However, such is the perfection of heavy silk as it is woven today that it can fairly stand alongside the heavier materials and compete with them, on an equal basis, for all the honors of giving steady wear, of providing an economical

things which he considers to be the most interesting designs for wear during the coming season. They have all of the features which make the new frocks popular, and they are made from the materials which will be most used for spring.

A dress with a simulated jacket is made of dark blue wool velours, in an extremely light weight. Its edges are braided closely, so that the little addition to the bodice suggests a jacket. The sleeves are made puffed and full, and are gathered into tightly fitted and flaring cuffs, which represent features of the newer type of spring dresses.

This dress shows one of those clever usages of panels, making the skirt look surprisingly long at some angles and at others as short as the shortest of them have ever been. The rounding line taken by the panels at their lower ends adds a portion of charm to the skirt which could not possibly be gained by a straightly cut off line posed at that point.

The waistline for this frock is placed at a normal point, and it repeats the succession of rows of braiding used to trim the jacket so effectively. Then, this trimming motif is carried again into the sleeves, where it not only runs around the oddly shaped cuffs, but faces detached strips of the material that hang away from the sleeves, from the elbows to the cuffs.

Sleeves—always sleeves—sleeves in varying widths and varying styles, are the salient features of the frocks which are notable for spring.

Trimmed With Ribbon Rosettes. A winsome dress is trimmed with a series of ribbon rosettes applied to a heavy crepe. The crepe is one of the brownish, goldfish tones, that can stand by itself for coloring, except for the fact that the rosettes are made of a succession of pleated and fringed ribbons in dull reds, and greens and browns.

The hat, too, has been cleverly made of a series of the same rosettes set around the brim of a closely fitting turban. And then rows of ribbon, set on straight, around the waistline and sleeves, end at one side of the waist in a fringed series of tags dangling over the skirt where it is draped at that point.

This dress shows one of the longer waistline which, from all that can be learned about the coming fashions, is something likely to remain with us for at least another season. This is cheerful news for the long, slim figures, which can so well stand the line; but for the shorter women there is every chance they will find the normal waistline and, in some instances, a line that is higher still, the fashion for them.

More and more is the fact disclosed that one places one's waistline, and the rest of the lines of one's costume, for the matter of that, exactly where one wishes, for the fashion of individuality grows upon the population as time goes on. More and more women are willing to take the courageous step which stamps them as persons with their very own style of dressing.

The newer woollen fabrics for spring are something to be wondered at and loved, for they are woven in so soft and pliable a manner that, from a distance, one cannot tell them from silken materials. The Rodier kasha cloth has made a distinct sensation, for it is being used right and left for the making of street dresses, two-piece costumes and suits of various sorts. Its chief attribute is that, while it is as soft as any woollen material coming from the looms in many a long year, it is shown in many and vivid colorings, so that any taste and any style of garment can be successfully carried out with this material as a foundation.

medium of dressing, and so on, through all the necessary attributes of any material which attempts to take an honored place among those sponsored by American women for any sort of seasonable wear.

Of course, for afternoon or evening wear silks have always been accepted, but this new venture is something that will be welcomed once women come to realize the many advantages that can be gained by wearing a material that is so light and comfortable and easy to wear.

Capes of silk, and wrapping coats of silk, and short coats of silk, all come within the new range of this material. Some of the most picturesque of the modern garments have been made from the new and sumptuous weaves of crepe silks lately put upon the market. One expects to find them clinging and drooping of line, and is surprised to see them with quite an up-standing manner of their own, not usually attributed to anything with a silken weave for its texture.

IRISH MAKE PEACE ON RELIGIOUS BASIS

DENOMINATIONS TO BE EQUALLY REPRESENTED UNDER NEW ARRANGEMENT.

RELIEF FOR THE UNEMPLOYED

Agreement Signed Unexpectedly and Transcends in Importance Treaty Between Collins and James Craig—Money Divided.

London.—Winston Spencer Churchill, the Imperial Secretary for the Colonies, announced in the House of Commons the terms of the most important agreement yet reached between the representatives of the Northern and Southern governments of Ireland for bringing about peace in the strife-torn country.

The agreement, which was reached with unexpected expedition at a conference between delegates of the Irish groups and representatives of the Imperial government, far transcends in importance the pact arrived at between Michael Collins, head of the provisional government, and Sir James Craig, the Ulster Premier, at an earlier stage in the negotiations.

It provides for the reorganization of the police in Ulster on a basis satisfactory to the religious leanings of the people of the North and the South, for the trial of persons charged with serious offenses by a special court composed of the highest justices; for general co-operation between the North and the South of a most promising character, and for the assistance from the British government to remedy the unemployment difficulties in Belfast, which rendered the carrying out of the previous Craig-Collins pact almost impossible.

Terms of Agreement. The terms of the Irish agreement are as follows:

First—Today peace is declared.

Second—From today the two governments undertake to co-operate in every way in their power with a view to the restoration of peaceful conditions in the unsettled areas.

Third—The police in Belfast are to be organized in general, in accordance with the following conditions:

1. Special police in mixed districts, to be composed half of Catholics and half of Protestants. All specials not required for these forces to be withdrawn to their homes and surrender their arms.

2. An advisory committee composed of Catholics will assist in the selection of Catholic recruits for the special police.

3. All police on duty, except the usual secret service men, to be uniformed and officially numbered.

4. All arms and ammunition issued to the police to be deposited in barracks in charge of a military or other competent officer, when policemen are not on duty, and an official record must be kept of all arms issued and ammunition used.

5. Any search for arms is to be carried out by a police force composed half of Catholics and half of Protestants, the military rendering any necessary assistance.

DECLARES CONGRESS AND HARDING NOT AT ODDS

Never a Time When Relations Were More Cordial, Representative Mondell Says.

Washington.—Congress and President Harding are not at loggerheads, despite the impression created by "certain writers and certain newspapers," Representative Mondell of Wyoming, Republican leader, declared in a statement which he had prepared for delivery as an address in the House.

"The fact is that instead of the President and Congress being at loggerheads, as these writers and journals would have the country believe," stated Mondell, "there never has been a time in my quarter of a century of experience in Congress when the relations between the President and Congress, particularly the House of Representatives, were more pleasant, cordial, sympathetic and harmonious than at the present time."

"Anyone who will take the trouble to read the recommendations of President Harding to this Congress from time to time and to examine the record of Congress, will find that practically all of these recommendations have either been written into law or are in process of enactment; and this applies particularly to the record of the House."

Bar Association Committee Meeting. Chattanooga, Tenn.—Judge W. B. Swaney of Chattanooga, chairman of the Committee on Law Enforcement of the American Bar Association, has announced a meeting of his committee in Chicago, April 10 and 11.

Bank Job for Mrs. Spurgin. Chicago.—Mrs. Warren C. Spurgin, wife of the defaulting president of the Michigan Avenue Trust Co., has accepted a position in a Chicago bank, and will support herself and her daughter, Vivian.

A Feeling of Security

You naturally feel secure when you know that the medicine you are about to take is absolutely pure and contains no harmful or habit producing drugs. Such a medicine is Dr. Kilmer's Swamp-Root, kidney, liver and bladder remedy. The same standard of purity, strength and excellence is maintained in every bottle of Swamp-Root.

It is scientifically compounded from vegetable herbs. It is not a stimulant and is taken in teaspoonful doses.

It is not recommended for everything. It is nature's great helper in relieving and overcoming kidney, liver and bladder troubles.

A sworn statement of purity is with every bottle of Dr. Kilmer's Swamp-Root.

If you need a medicine, you should have the best. On sale at all drug stores in bottles of two sizes, medium and large.

However, if you wish first to try this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper.—Advertisement.

Lucile Loses a Friend.

When I was a freshman in high school one of the girls called for me every morning and she always came about fifteen minutes before I was ready. After she had been coming by for some time she finally stopped ringing the doorbell and would just walk into the living room and play the piano until I was ready.

One morning as usual she slipped in quietly and began to play. I was upstairs.

Mother thought I was the one who was playing, so she called: "Lucile, get ready for school so you can get off before the girl comes by here and pounds on the piano."

The girl stopped playing at once. I surely was embarrassed when I presented myself downstairs that morning. The girl didn't say anything, and neither did I, but she never came by for me again.—Exchange.

DYED HER BABY'S COAT, A SKIRT AND CURTAINS WITH "DIAMOND DYES"

Each package of "Diamond Dyes" contains directions so simple any woman can dye or tint her old, worn, faded things new. Even if she has never dyed before, she can put a new, rich color into shabby skirts, dresses, waists, coats, stockings, sweaters, coverings, draperies, hangings, everything. Buy Diamond Dyes—no other kind—then perfect home dyeing is guaranteed. Just tell your druggist whether the material you wish to dye is wool or silk, or whether it is linen, cotton, or mixed goods. Diamond Dyes never streak, spot, fade or run.—advertisement.

His Forte.

Sense of humor in a profiteer is a redeeming feature. A particularly snobbish young man was talking to a self-made, war-made man the other day. "Of course," he said, "you, in your busy life, have no time for culture. Now I can speak Italian, Spanish, French, German and many other languages. I wonder what can you speak?"

"Billingsgate and golf," said the profiteer.

Virtue's Reward.

Wife (reading letter)—Mamma says she's delighted to hear that you've left off smoking.

Hubby—Oh, indeed!

Wife—She always detests the smell of tobacco, but now she will come and make us a good long visit.

Human Failing.

"Too many of us sit around tellin' 'bout how much we'd do for humanity if we was rich, instid o' gittin' out an' doin' 'em."

Money would go farther did it not travel so fast.

Didn't Know His Good Fortune.

"Mister," began the seedy-looking man, "I haven't got no home and—" "No taxes to pay," interrupted the man addressed "no coal bills; no worry test the landlord raise your rent. Permit me to congratulate you." "I have no job and—" "Lucky chap! No longer of getting fired." "But I'm serious, mister. I have no money and—" "No temptation to spend it foolishly on able-bodied beggars. Why, you're the very child of fortune. Good day!" —Boston Transcript.

The Bishop's Error.

The bishop was very tired. There were an unprecedented number of candidates for confirmation, and the church grew hotter and hotter. At last, when he was nearing the end of his labors, a baldheaded man knelt down in front of him. The bishop, suppressing a yawn, put both his hands on the shining head and muttered, "I declare this stone to be well and truly laid."

Old Surgeon Time removes as many physical troubles as other surgeons do with a knife.

PLENTIFUL SUPPLY OF WATER

When it is Needed Use Sufficient Amount to Thoroughly Soak Seed Beds, or Plants in Boxes.

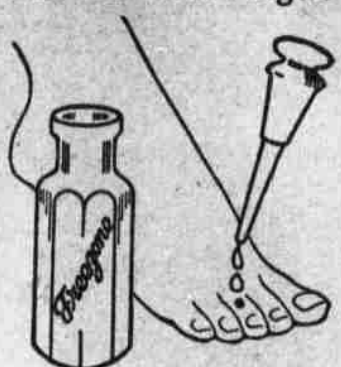
An oversupply of moisture by the hose route will be of no especial benefit to growing vegetables or flowers, yet a sufficient supply is necessary, to gain the best results. However, when you do give your vegetables and flowers a drink do not be stingy—give them all they want. A generous supply of water, when needed, is far better than a slight sprinkling, which would be of little or no value, if the soil in which the plants are growing is very dry.

A very good plan in watering vegetables or flowers, whether in boxes or in the outdoor seed bed, is to have small trenches between each row, and through these trenches soak the ground until it does not seem to want any more—if it is very dry. That should be enough for two or three days in the driest and warmest season.

When the weather is sultry and the ground is warm and dry, about the

CORN

Lift Off with Fingers



Doesn't hurt a bit! Drop a little "Freezone" on an aching corn, instantly that corn stops hurting, then shortly you lift it right off with fingers. Truly! Your druggist sells a tiny bottle of "Freezone" for a few cents, sufficient to remove every hard corn, soft corn, or corn between the toes, and the calluses, without soreness or irritation.

TOO LATE

Death only a matter of short time. Don't wait until pains and aches become incurable diseases. Avoid painful consequences by taking



The world's standard remedy for kidney, liver, bladder and uric acid troubles—the National Remedy of Holland since 1890. Three sizes, all druggists.

Look for the name Gold Medal on every box and accept no imitation.



Garfield Tea

Was Your Grandmother's Remedy

For every stomach and intestinal ill. This good old-fashioned herb home remedy for constipation, stomach ill and other derangements of the system so prevalent these days is in even greater favor as a family medicine than in your grandmother's day.

Cuticura Soap

IS IDEAL FOR THE HANDS

Soap 25c, Ointment 25c and 50c, Talcum 25c.

W. N. U., ST. LOUIS, MO. 13-1922.